HOB TOP OPTION
INTEGRATED HOB ELEMENT

ELECTRIC FRYER

LAE 413 FR

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ELECTRIC FRYER

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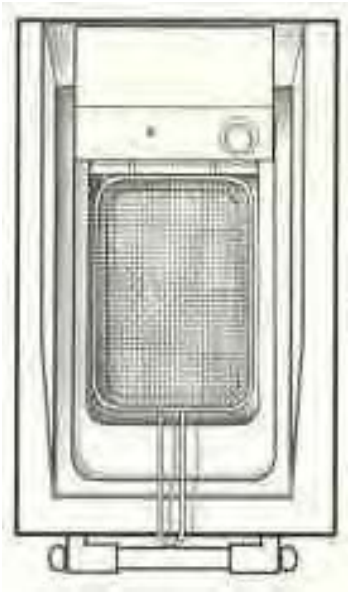
TECHNICAL DATA

Fryer : 6-litre deep-fat fryer option located on left or right of central hob (depending on model).

► Stainless steel Z7CN18.09 vessel with a nominal capacity 6 litres.



► Unpluggable 3300 kW heating element unit.

► Control thermostat (0 °C-200 °C), safety thermostat, illuminated switch on front, manual timer (0-15 mn).

Accessories :

► One large basket.

► One safety lid with trim cover.

Directives :

Low Voltage : 2006/95/CEE.
CEM : 2004/108/CEE.

Part number	P	U	I
LAE 413 FR	3300 kW	230 V1N~ 50 Hz + T	14,3

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INSTALLER'S MANUAL

Appliances must be installed in a workmanlike manner in accordance with the instructions in this manual and locally applicable regulations.

This manual should be handed over to the user after installation.

INSTALLING/ POSITIONING

See «Installing/ Positioning» in Cooker Installer's manual.

◊ **Recommendations :**

→ Do not install this unit near combustible walls, partitions, pieces of furniture or decorative material unless these are covered with adequate thermal insulation of the noncombustible type. Making sure the resulting installation meets local fire regulations

ELECTRIC CONNECTION

See «Electric Connection» in Cooker Installer's manual.

SERVICING/ REPAIRS

All work on or repair of an appliance must be carried out by a qualified engineer.

Limiting thermostat :

In accordance with the construction regulations, the limiting thermostat is intended to protect the range from overheating.

In the event of overheating the limiting thermostat is triggered and cuts out the range's electric functions.

The advanced technology used in the limiter means that it is very sensitive to impacts and vibration that may occur during transport and handling.

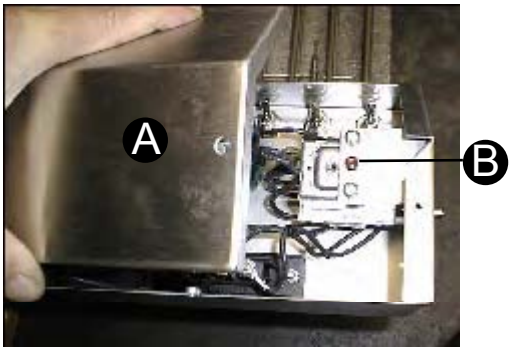
The limiter may therefore be unexpectedly triggered when the oven is first heated and stop the oven from working.

To reset limiting thermostat :

1- Lift cover (see A).

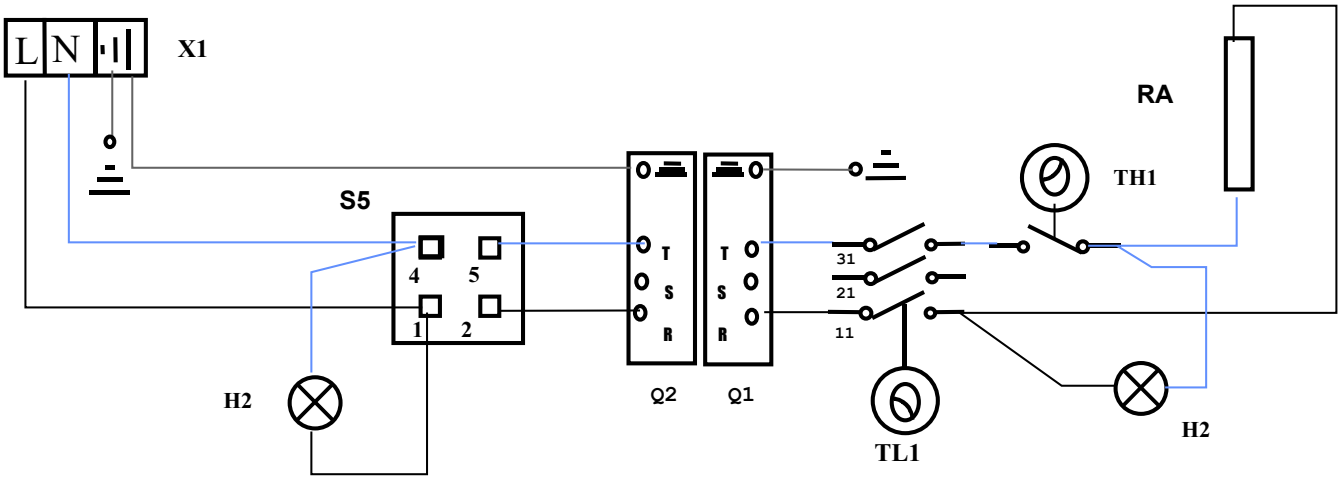
2- Push button (see B).

ALWAYS IDENTIFY THE REASON why the thermostat tripped.



ELECTRICAL CIRCUIT DIAGRAM

For references and descriptions of the various components refer to table **9** in appendix **0**



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USER'S MANUAL

IMPORTANT

It must be installed in accordance with the applicable regulations and standards in an adequately ventilated room.

Any changeover to a gas other than that for which the cooker is set up must be carried out by a qualified installer.

Any changeover to a voltage other than that for which the cooker is set up must be carried out by a qualified engineer.

WARRANTY

The warranty is stated on the sales contract. Please contact your approved Dealer if any work has to be carried out under warranty.

This warranty excludes damage resulting from incorrect installation, improper use or inadequate servicing.

USE

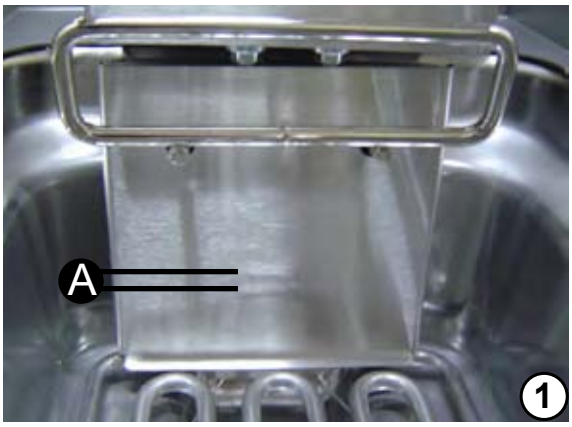
Before using for the first time, remove the plastic protection, carefully clean the vessel with water plus a non-aggressive washing agent.

CAUTION : Because the lid of the fryer is a safety component, it must be raised but not removed when the fryer is in use. The cover can be lowered in the event of fire.

Use :

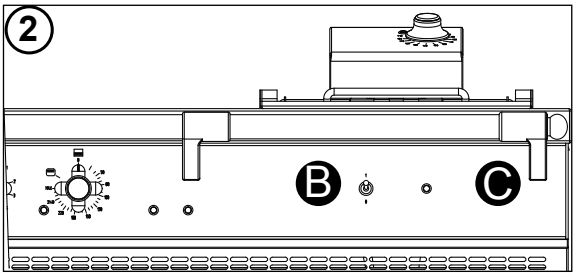
→ Fill the vessel :

- Remove the basket.
- Fill with good-quality frying oil up to a level between the two marks (see A, figure 1).



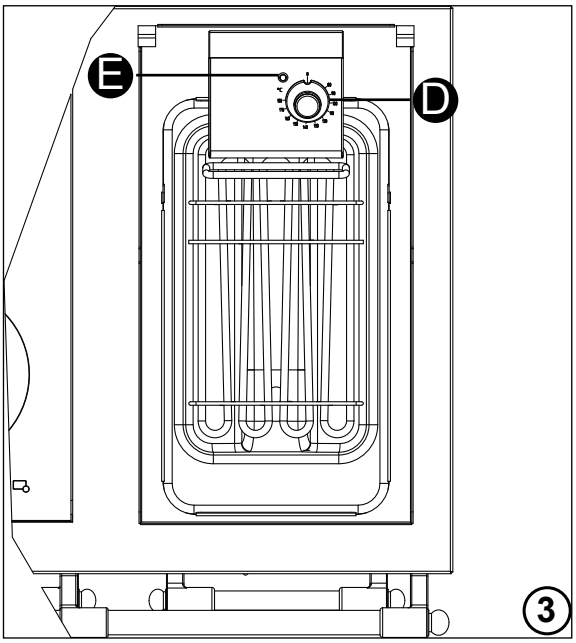
The oil level must be between the 2 marks.

When using solid vegetable oil (blocks), melt the blocks in a utensil over low heat and not on the heating elements and then pour the liquefied fat into the vessel.



→ **Use :**

- Switches B / figure 2 on Indicator lamp C / figure 2 is lit.
- Turn the control knob (see D / figure 3) to the desired position.
- Indicator lamp (see E / figure 3) is lit and goes out when the set temperature is reached.
- Put in the food to be fried.



→ **Recommendations :**

- Change the oil regularly, the flashpoint of used oil is lower.
- There is also a risk of spitting and overflowing if the baskets are overloaded or the food to be fried has not been allowed to drain.
- In order to preserve the full flavour of your oil, AVOID heating your oil for prolonged periods with nothing in it and NEVER salt fried food when it is above the oil.

CAUTION

Keep an eye on the deep fat fryer when it is in use.

Keep children away from the fryer when it is operating.

No hob in operation should be near the fryer when the oil is hot.

USE OF THE FRYER

Production capacity :

LAE 413 FR					
FROZEN FRENCH FRIES*			FRESH FRENCH FRIES*		
Cooking time in min	Hourly production in kg	Number of portions	Cooking time in min	Hourly production in kg	Number of portions
5’00’’	5,0	30	4’30’’	5,9	36
Basket load : 600 gr					

***** Partially fried then continuously browned, values stated for information only.

CLEANING AND MAINTENANCE

Before any cleaning work, isolate from the mains supply.

Do not use a steam cleaner to clean the appliance.

Wait until the fire tray has at least partially cooled.

Draining :

After any servicing it is advisable to drain only when it's cold by slightly opening valve (see A/ figure 1) until oil starts to flow having previously carefully positioned a container underneath the valve.

Daily cleaning :

Use a cloth to immediately remove any spills.

Clean the steel body with soapy water before rinsing and wiping it. Do not use abrasive products.

Regular cleaning :

► Drain the oil into container.

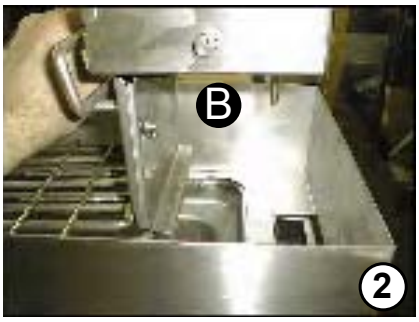
► Take out the basket and the heating element unit (see B/ figure 2).

► Remove the filter, remove any food debris.

► Close valve (see A/ figure 1), fill the vessel with a special detergent or washing agent for deep fat fryers (2 cm above the MAX. mark).

► Boil for approx. 15 minutes with thermostat at 100-110°C.

► Drain, rinse and dry thoroughly.



Baskets and filter may be cleaned in the dishwasher.

CAUTION : Use NO chlorinated cleasers to clean this unit.

Body panels :

You can use special-purpose products for stainless steel (e.g. SUMAINOX ®, JOHNSON STAINLESS STEEL ®, PPZ STAINLESS STEEL ®). Never use abrasive products.